



SOURDOUGH, OLIVE OIL, BALSAMIC VINEGAR \$8 (VG)
KYOPOLOU, BULGARIAN FETA, OLIVES, FUSETTE \$14 (VG)
CHIPS, PARMESAN, TRUFFLE OIL \$14
JAMON SERRANO, BREAD AND OLIVES \$22 (GFO)
SICILIAN FENNEL SALAMI, BREAD AND OLIVES \$18 (GFO)
DUCK LEG CONFIT, PUFF PASTRY, MANCHEGO, CAPERS, OREGANO \$17
GARDEN SALAD, SESAME DRESSING \$14 (GF/DF/VG)
KING FISH, GUAJILLO CHILLI YUZU DRESSING, LACTO MUSHROOMS, KOHLRABI \$26
ALBANY SARDINES, CHARGRILLED CHILLI MARINADE, HOUSE PICKLES, GRILLED SOURDOUGH \$19
PICKLED SEAFOOD, CHARDONNAY JALAPENO VINAIGRETTE, FERMENTED TURNIP, FENNEL, GRILLED BREAD \$25
GRILLED OCTOPUS, BASIL, OLIVE POWDER, TOMATO, PINE NUTS \$27 (GF)
RIB FINGERS, HOUSE MADE KIMCHI, CHILLI \$26 (GF)
BEETS, MACADAMIA CREAM, BLUE CHEESE, SEED CRACKER \$19 (GF)
BROCCOLINI, STRACCIATELLA, TOMATO, ONION, LINSEEDS, RADISH \$23 (GF, VGO)
GRILLED ZUCCHINI, YOGHURT, PRESERVED LEMON, FREEKEH, SUMAC \$24 (VG)
PORK BELLY, CORN, PEPPERS, HONEY, TAMARIND \$25
SPICY LOCAL MUSHROOMS, PANISSE, CHILLI \$25 (GF, VG)
ROASTED CAULIFLOWER, TOMATO, CUMIN, FETA, CASHEW NUTS \$24 (GF, VGO)
PRAWNS, SMOKED PANCETTA, COCONUT MILK, CHICKPEAS, CAPSICUM, CHILLI \$32 (GF)

MARKET FISH, SPINACH, CHERRY TOMATOES, SMOKED BACON, ASPARAGUS, VELOUTÉ \$48 (GF)
HANDMADE CAVATELLI, MUSHROOM, SAGE, SPINACH, PECORINO \$35 (VG/VGO)
DUCK BREAST, DAIKON, CARROT PUREE, ADOBO-JUS, CHILLI \$42
300G MANNING VALLEY SCOTCH FILLET, PEPPERBERRY SAUCE, DUCK FAT ROASTED VEGETABLES \$60 (GF)

400G SIRLOIN TASTING BOARD - VEAL, GRAIN FED, GRASS FED, WAGYU MB9 \$90 (GF)
SERVED WITH BUTTER, PEPPERBERRY SAUCE OR SOY CHILLI
WHISKY PAIRINGS AVAILABLE

CHEESE
\$15 EACH WITH FRUITS & MACADAMIA GLUTEN FREE CRACKERS

HALLS FAMILY SUZETTE – WA (COW)
HALLS FAMILY FIFI (CAMEMBERT) – WA (COW)
MANCHEGO M.MIGUAL 9 MONTH - SPA (SHEEP)
BLUE D’AUVERGNE– FRA (COW)



STRAWBERRY MILLE-FEUILLE, VANILLA ICE CREAM \$17

WHITE CHOCOLATE GANACHE, ALMOND MERINGUE, PASSIONFRUIT, FINANCIER \$17 (GFO)

SEMIFREDDO, MANGO COCONUT BREAD, SALTED TOFFEE \$18 (GFO)

SORBET, SEASONAL FRUITS \$14 (GF/DF)

WHISKY CHOCOLATE TRUFFLE \$4/PCE (GF)

CHEESE

\$15 EACH SERVED WITH FRESH FRUITS & MACADAMIA GLUTEN FREE CRACKERS

HALLS FAMILY SUZETTE – WA (COW)

HALLS FAMILY FIFI – WA (COW)

MANCHEGO M.MIGUAL 9 MONTH - SPA (SHEEP)

BLUE D'AUVERGNE– FRA (COW)

COLD CUTS

JAMON SERRANO \$22 – SICILIAN FENNEL SALAMI \$17

BREAD AND OLIVES (OR) GLUTEN FREE CRACKERS

LIMEBURNERS HONEY WHISKY LIQUEUR \$18

FRASER GALLOP ICED PRESSED CHARDONNAY \$15

HEGGIES BOTRYTIS RIESLING \$15

MYATTSFIELD MISTELLE ROUGE \$12

GALWAY PIPE GRAND TAWNY PORT \$13

WARRE'S WARRIOR RESERVE RUBY PORT \$14

MYATTSFIELD 'NANCY MYATT' SOLERA \$15

DESSERT COCKTAIL

CHOCOLATE DROP - BAILEYS, CHOCOLATE, WITH YOUR CHOICE OF LIQUEUR – \$19

FRANGELICO OR DISARONNO OR COINTREAU